

### **Amendments to the Claims:**

The listing of claims will replace all prior versions and listings of claims in the application:

### **Listing of Claims:**

Claim 1 (Original) A complex coacervate encapsulate comprising a lipophilic core and a hydrophilic wall, wherein the wall substantially covers the core, characterized in that the wall substantially consists of beta-lactoglobulin and one or more polymers having an isoelectric point below that of beta-lactoglobulin.

Claim 2 (Original) A complex coacervate encapsulate according to claim 1, wherein the ratio (w/w) of beta-lactoglobulin to the total of one or more polymers having an isoelectric point below that of beta-lactoglobulin is 1-5.

Claim 3 (Currently Amended) A complex coacervate encapsulate according to claim 1 or 2, wherein the polymer having an isoelectric point below that of beta-lactoglobulin comprises a caseinate or a casein derivative.

Claim 4 (Currently Amended) A complex coacervate encapsulate according to ~~any of claims 1-3~~ claim 1, wherein the lipophilic core is oil or an oil comprising oil-soluble compounds.

Claim 5 (Currently Amended) ~~A complex coacervate encapsulate according to any of claims 1-4~~ claim 1, wherein the composition of the coacervate consist of materials that are edible and applicable in foodstuffs.

Claim 6 (Currently Amended) A complex coacervate encapsulate according to ~~any of claims 1-5~~ claim 1, wherein the complex coacervate encapsulate is stable upon preparation processing and storage of the food formulation.

Claim 7 (Currently Amended) A complex coacervate encapsulate according to ~~any of claims 1-6~~ claim 1, wherein the wall is crosslinked.

Claim 8 (Original) A complex coacervate encapsulate according to claim 7, wherein the wall is crosslinked with transglutaminase.

Claim 9 (Currently Amended) A complex coacervate encapsulate according to ~~any of claims 1-8~~ claim 1, wherein the average particle size of the encapsulate is 50  $\mu\text{m}$  or less.

Claim 10 (Original) A complex coacervate encapsulate according to claim 9, wherein the average particle size of the encapsulate is 25  $\mu\text{m}$  or less.

Claim 11 (Currently Amended) Food composition comprising complex coacervate encapsulates according to ~~any of claims 1-10~~ claim 1.

Claim 12 (Original) Food composition according to claim 11, wherein the complex coacervate encapsulates are present as aggregates.

Claim 13 (Original) Food composition according to claim 12, wherein the preferably average particle size of the aggregates is between 10 and 100  $\mu\text{m}$ .

Claim 14 (Original) Food composition according to claim 11, wherein lipophilic core is retained inside the hydrophilic wall during processing and/or storage, but is released upon digestion in the gastro-intestinal tract of mammals.

Claim 15 (Original) Process for the preparation of a complex coacervate encapsulate, wherein an emulsion of an oil-phase in an aqueous solution or dispersion of beta-lactoglobulin and one or more polymers having an isoelectric point below that of beta-

lactoglobulin is subjected to a pH change, such that a complex coacervate encapsulate of beta-lactoglobulin and polymer is formed.

Claim 16 (Original) Process according to claim 15, wherein the polymer is caseinate or a casein derivative.

Claim 17 (Original) Process according to claim 16, wherein the complex coacervate is crosslinked using a crosslinking agent.

Claim 18 (Original) Process according to claim 17, wherein the crosslinking agent is transglutaminase.